

## GRILLED CITRUS TUNA SALAD

Yield: Makes 4 servings

### INGREDIENTS

2 tablespoons honey  
2 tablespoons Dijon mustard  
4 tuna steaks, about 6 oz. each  
About 1/3 cup olive oil  
2 tablespoons champagne vinegar  
2 tablespoons fresh lime juice  
6 ounces mixed baby greens (3 qts. lightly packed)  
1/2 cup thinly sliced sweet onion, such as Walla Walla  
1/4 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper  
2 navel oranges, peeled and cut in half-moons  
2 large avocados, pitted, peeled, and sliced

### PREPARATION

Prepare a grill for medium heat (350° to 450°). In a small bowl, combine honey and mustard. Rub tuna with mixture and let marinate at room temperature for 10 minutes.

Use an oil-soaked paper towel to wipe grill grates. Cook tuna just until grill marks appear, 1 to 2 minutes on each side, leaving tuna rare inside. Cut each steak across the grain into 1/4-in.-thick slices.

In a small bowl, combine 1/3 cup olive oil, the vinegar, and lime juice. In a medium bowl, combine greens, onion, salt, pepper, oranges, avocados, and 2/3 of vinaigrette; toss to coat. Divide salad among 4 plates and arrange tuna slices on top. Serve with remaining vinaigrette on the side.

